



Quick Pickle and Roasted Potato Salad

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Featuring crisp and flavorful Red Sun Farms Mini Cucumbers, this salad is a refreshing and tangy combination that pairs with any meal.

Timing

Prep time	Total time	Skill level
45 min (plus 1hr chilling time)	1 hr. 45 min	Easy

What You'll Need

- > 2lbs baby potatoes, halved
- > 500ml Red Sun Farms Quick Pickles, drained.
- > 65 grams cooked bacon, chopped
- > 2 tbsp fresh dill, chopped
- > ¼ cup light mayonnaise
- > ¼ cup light plain Greek yogurt
- > Juice and zest of ½ lemon
- > 1 tbsp Dijon or horseradish mustard
- > 1 tbsp cider vinegar
- > ¼ cup vegetable oil
- > Salt and pepper to taste

Directions

- **Roast Potatoes:** Toss potatoes valves in oil and season with salt and pepper. Lay out in a roasting pan. Roast until tender and golden brown. 400 degrees, 25-35min. Set aside to cool to room temp.
- **Prepare Dressing:** In a small bowl, combine, mayo, yogurt, vinegar, mustard, dill, lemon zest, and juice. Season with salt and pepper to taste.
- **Assemble Salad:** In a large mixing bowl, combine the cooked potatoes and [quick pickles](#). Pour the dressing over the salad and toss gently to coat evenly.

- **Chill:** cover the bowl and refrigerate for at least 1 hour to allow flavors to meld.
- **Serve:** Before serving, give the salad a gentle toss. Sprinkle with bacon and more chopped dill. Adjust seasoning if needed.
- Serve chilled as a side dish or on its own.